

DINNERLY



Pork Ragu Spaghetti

with Caramelised Onion and Rocket Salad



30 minutes



2 Servings

Looking for a dinner that's family-friendly and fuss-free? This tasty ragu is just the ticket. Simply cook pork mince with tomato and fragrant herbs, then dish up with spaghetti and peppery rocket on the side.

WHAT WE SEND

- 1 onion
- 250g spaghetti ¹
- 5g mint and rosemary seasoning ^{6,17}
- pork mince
- 400g diced tomatoes
- 50g rocket leaves

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 1 garlic clove
- 2 tbs olive oil
- 1 tsp tomato paste
- 2 tsp sugar
- 2 tsp balsamic or red wine vinegar ¹⁷

TOOLS

- medium saucepan
- medium frypan
- small frypan

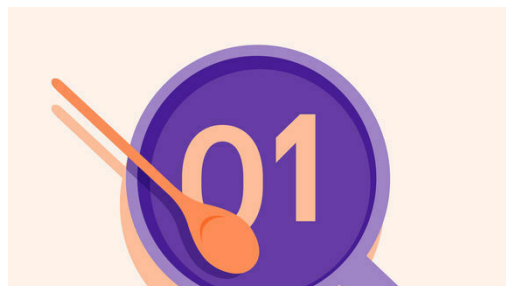
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Soy (6), Sulphites (17). May contain traces of other allergens.

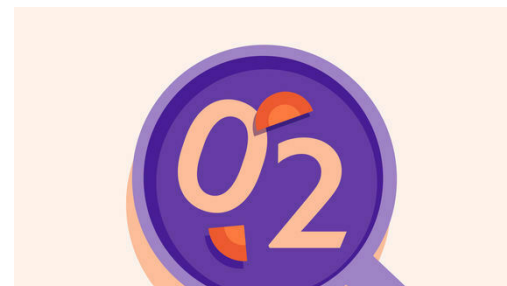
NUTRITION PER SERVING

Energy 860kcal, Fat 36.8g, Carbs 83.8g, Proteins 44.0g



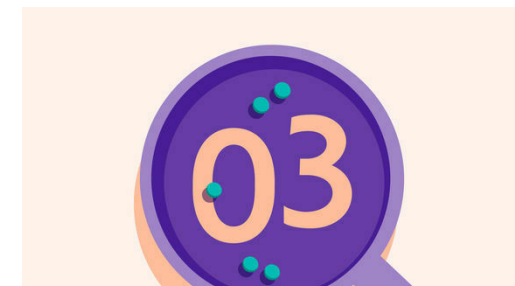
1. Cook spaghetti

Bring a medium saucepan of salted water to the boil for the spaghetti. Crush or finely chop **1 garlic clove**. Thinly slice the **onion**. Cook **three-quarters of the spaghetti*** in the pan of boiling water for 12 mins or until al dente. Reserve **80ml (1/3 cup) cooking water**, then drain the spaghetti.



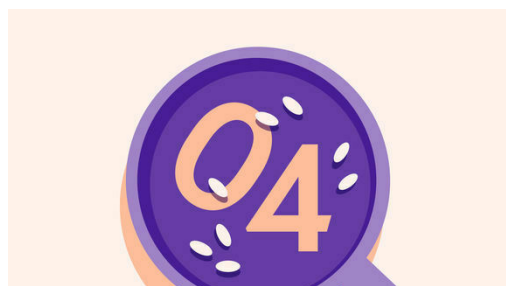
2. Brown pork

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **garlic, mint and rosemary seasoning** and **1 tsp tomato paste**, stirring, for 1 min or until fragrant. Add the **pork mince** and cook, breaking up the lumps with a spoon, for 4 mins or until browned.



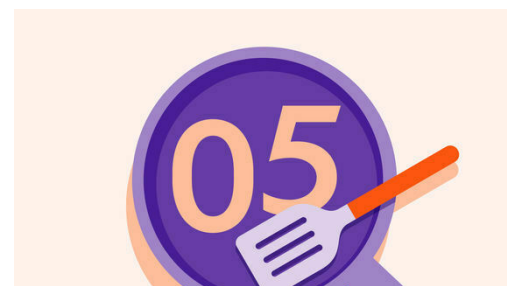
3. Simmer ragu

Add the **tomatoes, reserved cooking water** and **1 tsp sugar** to the pork and stir to combine. Bring to the boil, then reduce the heat to medium-low and cook for 10 mins or until slightly thickened. Taste, then season with **salt and pepper**.



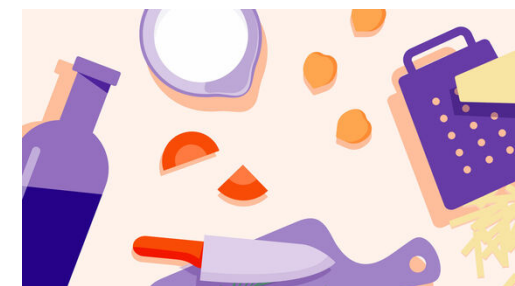
4. Caramelize onion

Meanwhile, heat **1 tbs olive oil** in a small frypan over medium-high heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add **2 tsp balsamic vinegar** and **1 tsp sugar** and season with **salt and pepper**. Reduce the heat to medium and cook, stirring occasionally, for 3 mins or until caramelised. Remove from the pan and cool slightly.



5. Serve up

Put the **rocket** and **caramelised onion** in a bowl. Drizzle with **2 tsp olive oil** and season with **salt and pepper**. Toss to combine. Divide the **spaghetti** (see Kitchen 101) among bowls and top with the **pork ragu**. Serve with the **rocket salad** and enjoy!



6. Kitchen 101

Is your pasta sticking? Drizzle with a little olive oil and toss to loosen before serving. Or, add the spaghetti to the ragu in Step 5 and toss to combine.